

U.S. Serial No. 09/811,766  
Amendment under 37 CFR §1.312

**IN THE ABSTRACT:**

Please amend the abstract of the invention on page 16 as follows:

The present invention provides a process for the preparation of protein hydrolysate from soy flour, which comprises preparing an aqueous slurry of defatted soy flour having 6-12% w/v of solid content, hydrolyzing the said slurry using fungal protease at pH 7-8 and temperature  $43 \pm 5^\circ\text{C}$  to get 20-40% degree of hydrolysis (DH), further hydrolyzing using papain at a temperature of  $53 \pm 5^\circ\text{C}$  under stirring till completion of hydrolysis to 30 – 45% DH, inactivating residual enzyme in a known manner, and separating the solids and drying the clarified supernatant thus obtained to get protein hydrolysate.